

# Maestro

by

**BONNET**



US Issue 0652012

June 2012

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Dear François,

**THE NEW MAESTRO BY BONNET RESIDENTIAL-SPECIFIC WEBSITE IS NOW OPEN !!**

**[WWW.BONNETATHOME.COM](http://WWW.BONNETATHOME.COM)**

## Project Profile: Bistro B, Quebec

When Chef Francois Blais was ready to open his new Bistro in Quebec, he turned to Bonnet and the SML Stainless Steel Group to help him outfit the kitchen.



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#### Fast Facts:

Maestro by Bonnet is the only custom manufacturer to have full UL approvals on all of its products !

#### FYI

More than 80% of the suites we produce for the French market include both induction burners and planchas!

#### FYI

Did you see our corporate chef, Joaquim Figueiredo's YouTube video showcasing the suite we had on display at Sirha ? Check it out [here](#)

#### **Bonnet: Chef, tell us about your new restaurant.**

**Chef Francois Blais:** For a long time I wanted to get closer to my clients and make my cuisine accessible to more people. I wanted to live the ambiance of a dining room filled with patrons having a great time. So I created Bistro B! A 75 seat bistro where the kitchen is the corner stone.

The quality of what goes in the plates remains the most important element but I wanted to give more to the clients by sharing the whole kitchen experience. We have put the kitchen in the middle of the restaurant so the patrons would see my team at work around the grand piano creating new dishes and preparing their lunch/dinner with great attention and love. I wanted the patrons to feel the warmth of the kitchen!!!

#### **Bonnet: What was your approach on how to make your restaurant become a reality?**

**Chef Francois Blais:** Bistro B is a project matured for a long time. My objectives were clear and simple: Create an enjoyable space for the customers as well as for my team. The space had also to be very efficient so my team could perform to the highest level and have fun doing it. I knew the people at [SML Stainless Steel Group](#) as I had worked with them before. The fact that they have worked with some of the best chefs in the World is a guarantee of quality in their product and in their service. The people at SML understood exactly what I was trying to create and they shared their knowledge so we could make the best choices for our project. We had an extremely tight schedule which was met thanks to the incredible efforts the SML team generated and thanks to the great relationships SML has maintained with their suppliers over the years.

#### **Bonnet: What led you to Bonnet when it was time to outfit the kitchen?**

**Chef Francois Blais:**As far as I am concerned Bonnet makes the very best and the most elegant cooking suites in the World. I needed a big WOW! In my project as the restaurant design is simple and pure. As I wanted to work in a totally open kitchen I imagined this gorgeous piano in the middle of the dining room. In addition, I needed to make sure we had the efficiency we needed to make this project a success. Bonnet provided the best of both with a well balanced design.

#### **Bonnet: Which is your favorite cooking function so far and why ?**

**Chef Francois Blais:**Although our team enjoys the unit as a whole as it is so well balanced, there are two features I really enjoy most: One is the French Top which reminds me of the wood burning ovens my grandmother was using to prepare those great meals that would warm our hearts. We can use the entire cooking surface with the different temperatures to simmer, boil or sear! The other feature is the two planchas at one end of the piano where we cook the proteins efficiently and with surgical precision.

Be sure to check out Bistro B when in Quebec, visit their website to make a reservation: [Bistro B](#)



## New website has launched

Our new website, [Bonnetathome.com](http://Bonnetathome.com), contains new designs of compact ranges that were specifically sized for the residential market but are perfect for smaller commercial projects as well. If you have a need for a smaller range( 48", 60" or 72 wall stove; 84" island) for a commercial project, the

new website allows you to see designs in both Maestro Classic and Maestro Evolution versions. Pricing is listed on the site, making it easy to see if it can work within your budget !



*Maestro*  
by BÖNNET

*The Malibu*

[www.bonnetathome.com](http://www.bonnetathome.com)



*Maestro*  
by BÖNNET

*The Provence*

[www.bonnetathome.com](http://www.bonnetathome.com)

### In the next issue

Look for another project profile in the upcoming issue of the Bonnet newsletter. In each issue we will feature a recent project spanning the different markets we serve . Fine dining, institutional and residential projects are currently being installed with more to come.

